

Moriah Emmerich

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SKILLS

Cuisine Styles

Italian • Pastry • Asian Fusion • French

Kitchen Skills

Sauce-making • Butchery • Baking • Cost Control

Operations

Supplier Negotiation • Event Planning • Inventory Management • Catering

Soft Skills

Training • Team Leadership

PROFILE

Experienced Chef with 13+ years focusing on Hotels. Known for people development.

EXPERIENCE

Executive Chef — McClure, Littel and Weissnat (2026 - Present)

- Managed kitchen of 18 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 25% with vendor negotiations and waste controls.
- Catered private events for up to 250 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 23% through optimized dish pricing.

Pastry Chef — Torphy, Schiller and Gislason (2021 - 2025)

- Designed seasonal menu increasing revenue by 24% through optimized dish pricing.
- Managed kitchen of 22 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 29% with vendor negotiations and waste controls.
- Catered private events for up to 250 guests with 95%+ client satisfaction.

Pastry Chef — Ondricka - Brekke (2017 - Present)

- Managed kitchen of 29 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 236 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 16% through optimized dish pricing.

PROJECTS

pax trado - Visionary asynchronous matrices

attonbitus solum ater - Synchronised user-facing framework

debilito totidem aestas - Expanded radical paradigm

EDUCATION

Diploma in Culinary Arts, Thompson, Willms and Halvorson University (2019)